

Details of Inspection Violations and Corrective Actions

Date: 5-Jan-05

FINAL

#	Item No.	DPV	Deficiency Found	Responsible Party	Details of Corrective Action
			Portable Water		
1	8	1	One of the three caps on the filling line in the starboard side bunker station was missing a chain	Staff Captain	Corrected .
			Whirlpools		
2	10	1	On the following days, the PH in the port side whirlpool was too low every hour and no corrective actions were taken: 10/6-31/04, 11/9-18/04, 11/23/04, 11/30/04, 12/1/04, 12/4/04, 1/1/05, and 1/4/05. On the following days, the PH in the starboard side whirlpool was too low every hour and no corrective actions were taken: 10/6-11/18/04. On 10/5/04, Manual tastes were taken every two hours in both the port and starboard side whirlpools	Staff Captain	Instruct the person in charge to check every hour and report if any abnormal condition.
			Captain's Pantry		
3	30	1	A sign stating wash hands was not posted over the handwash sink.	F&B Manager	Sign posted
			Terrace Café Galley		
4	21	1	Several holes were noted on the control panels of the grills where the covers were missing, making this area difficult to clean.	Staff Engineer	ORDERED NEW PLASTIC CAPS TO BE INSTALLED ORDER # S-SS-05/0022 Ce
5	20	2	Slotted fasteners were noted on the coils and in the splash zone of the fryer making this area difficult to clean.	F&B Manager	ordered new screw S-SS-05/0022-Ce
6	21	1	A hole was noted on the exterior of the tilting pan where a screw was missing, making it difficult to clean.	Staff Engineer	THE HOLE ALREADY COVERED WITH A NEW STAINLESS STEEL COVER FIX BY SCREW
7	30	1	Dishwash area, a sign stating wash hands often was not posted over the handwash sink	F&B Manager	Sign posted
			Pool Grill		
8	20	2	Slotted fasteners were noted on the coils and in the splash zone of the fryer making this area difficult to clean	F&B Manager	Cleaned
9	26	3	The Fryer coils were soiled with a carbonized residue.	F&B Manager	Cleaned on Round
10	21	1	A hole was noted on the control panel of the grill where a cover was missing making this area difficult to clean.	Staff Engineer	ORDERED NEW PLASTIC CAPS TO BE INSTALLED ORDER # S-SS-05/0022 Ce
11	30	1	A waste receptacle was not provided at the hand wash sink.	F&B Manager	Receptacle basket placed by the hand-wash sink
			Panorama Lounge Pantry		
12	33	1	Recessed grout noted between some deck tiles	Staff Captain	Corrected
13	27	1	A dried material was noted on the piping to the ice machine. According to ship personnel, it was most likely residual from cleaning the ice machine.	F&B Manager	Residue of Chlorine from sanitizing
14	27	1	A small amount of debris was noted on the previously cleaned preparation countertop.	F&B Manager	Rectified on round
			Main galley Hot Preparation		
15	33	1	Recessed grout was noted between some deck tiles	Staff Captain	Renewed
16	27	1	The previously cleaned plate storage cabinet beneath the bain marie was slightly soiled.	F&B Manager	Plate removed on round.

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17	27	1	The underside of the grill was soiled with more than a day's food/grease.	F&B Manager	Cleaned on during inspection
18	20	2	The latch on the interior of the rational combitherm oven was missing.	Staff Engineer	ORDERED A COMPLETE NEW LATCH ORDER # S-SS-05/0042 Ma
19	26	3	The latch on the interior of the rational combitherm oven was heavily soiled.	F&B Manager	Cleaned
20	38	1	The floor mounted steamer is not used by the galley personnel.	Staff Engineer	Found in good working condition. Office will informed if is the case to removed it.
21	22	2	Pot Wash area, the mounted final rinse temperature gauge was measuring temperature correctly. Final rinse temperature was measured at 162F at the pan surface, while the mounted final rinse temperature gauge read 150f during active use.	Staff Eng.	installed a new temperature gauge for final rinse
			Coffee Station		
22	38	1	The bulk milk dispenser was posted out of order. According to galley personnel, this equipment is no longer needed.	F&B Manager	Rectified on round
			Port side Dishwashing area		
23	22	2	The Final rinse gauge registered a zero reading during active use. The final rinse spray arms were supply a very small volume of water. The machine was last observed operating correctly the previous evening. The plumber was contacted and found that the water filter screens in the machine were clogged. Upon cleaning the screens, the correct water pressure was restored and the spray arms were operating as designed.	Staff Engineer	Rectified during inspection
24	26	3	Four previously cleaned plates were found soiled and stored on the clean storage rack.	F&B Manager	Corrected during inspection
			Crew Galley		
25	26	3	Dishwash area, one previously cleaned bain saucer was found soiled and stored as clean.	F&B Manager	Corrected during inspection
26	26	3	Potwash area, two previously cleaned bain marie pans were found soiled and stored on the clean storage rack.	F&B Manager	Corrected during inspection
27	20	2	Crew Galley Potwash area. One cutting board was found badly scored. Two pans were found damaged and difficult to clean. These items were discarded during the inspection.	F&B Manager	Corrected during inspection
			Medical Center		
28	2	1	Medical. The log for the cruise 12/04/2004 - 12/14/2004 was missing the dates of onset and symptoms of some of the case patient in addition. The crew positions was missing from a few of the case-patients. The crew and passenger totals on two other cruises were missing from the gi logs.	Doctor	Files updated and doctor instructed to monitor the procedure.

Recommendations:Prepare corrective action and forward to VSP@CDC.GOV

Corrected Date
8-Jan-05
6-Jan-05
9-Jan-05
5-Jan-05
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12-Jan-05
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